

Dom Gilles Noblet Pouilly-Fuisse

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Pouilly-Fuisse

CEPAGE: 100% Chardonnay

WINEMAKING: The juices are allowed to settle at a cool temperature for 24 hours and then racked into new and used oak barrels. The wine stays on its lees for 8-12 months.

ANNUAL PRODUCTION: 25,000 bottles

THE STORY

Located in Fuissé, the heart of the southern Maconnais, Gilles Noblet's 12-hectare domaine represents the best artisan traditions of the region: respect for the different "terroirs" of the domaine, low yields in the vineyards, and meticulous winemaking that expresses both the Chardonnay fruit and the characteristics of the vineyard site, with a gentle (20% new) touch of oak. The average age of the vines is 45 yrs, with some vines as old as 75 yrs. Gille Noblet Pouilly-Fuissé is a high-quality expression of this famous appellation, and makes one realize why it became so popular with Americans in the '70's.

THE ADJECTIVES

OVERALL: Elegantly generous

AROMAS / FLAVORS: Candied pear, honey and acacia blossom

MOUThFEEL: Ample and persistent

THE SELLING POINTS

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Crab-stuffed Halibut, Potato Leek Soup, Grilled Chicken Salad

